



Rosemount Estate



Sauvignon Blanc 2002

Rosemount's Sauvignon Blanc is grown predominantly in our vineyards in cooler climate regions such as the Adelaide Hills in South Australia, Orange in New South Wales and West Australia. This is a high quality and versatile variety capable of producing a range of dry wine styles around the world, from light and elegant through to smoky, rich and full-bodied. The nature of Sauvignon Blanc is such that it tends to reward early drinking, within 2-3 years of production.

Regional Source

The grapes were selected from the cool climate plantings in the Adelaide Hills - established to produce premium Sauvignon Blanc. Some fruit also came from our high altitude vineyard at Orange and the cooler regions in Victoria and Western Australia.

Vintage Conditions

The 2002 Vintage throughout the majority of South Eastern Australia was characterized by cool conditions in Spring and Summer. The cooler weather enabled fine natural acidity and excellent aromatics to be retained before a warm, dry Autumn ensured the grapes reached an optimum ripeness.

Grape Variety

Sauvignon Blanc

Maturation

The fruit was gently pressed and cooled then inoculated with a selected yeast to ensure a stable fermentation. The wine was fermented at 15 degrees Celsius in temperature controlled stainless steel vats to maximise the lively fresh fruit characters.

Winemaker Comments: Andrew Koerner



Colour

Pale yellow with a vibrant green tinge.



Nose

The nose is aromatic and clearly varietal with intense gooseberry and tropical fruit aromas melding with cool climate mineral characters.



Palate

The palate has considerable intensity with tropical fruit flavours combining with zesty kiwi fruit characters and crisp natural acidity before a clean, refreshing finish.

Wine Analysis

Alc/Vol: 13.0%

Last Tasted

1 Oct 2002

Peak Drinking

Now - 2004

Food Matches

Ideally suited to Aperitif,
Salad, Seafood

